



## DAIKON RADISH

- Daikon is a root vegetable in the mustard family.
- Daikon has a mild and tangy, slightly spicy taste and crispy texture. It can be eaten raw, cooked, or pickled. In Japan it is often grated raw and served with grilled fish or tempura. This grated daikon is called daikon oroshi.
- The word daikon means “great root” in Japanese (“dai” = “large”, “kon”=“root”).
- Radishes are high in Vitamin C which helps lower the risk of getting an infection.



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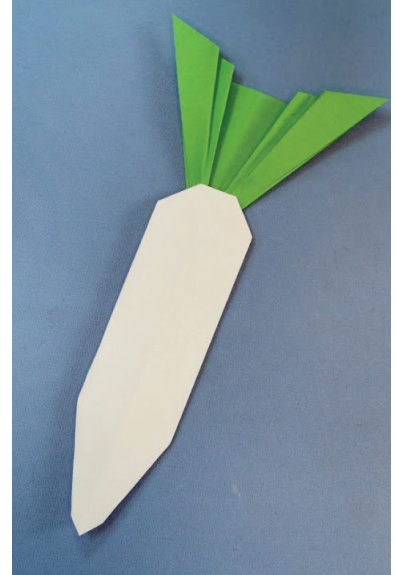
## ART: Origami Daikon

Supplies needed for each student:

- One square of white origami paper, 6"x6"
- One square of green origami paper, 3"x3"
- Glue

For a video tutorial please use the following link or QR code:

<https://www.youtube.com/watch?v=SzEzjpk5KEA>



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